



The Healthy Food Shelf Network

Healthy Food Handling Training

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Overview

The Minneapolis Healthy Food Shelf Network

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Healthy Produce Handling: A Food Shelf Perspective Rachel Henderson, Waite House

Produce Handling, Merchandising, and Marketing
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Obesity and Chronic Disease in Minneapolis

- 50 % of adults are overweight or obese.
- 20.3% of adults eat the recommended daily servings of fruits and vegetables.
- Minority and low-income populations are at a higher risk for obesity and chronic health issues.



Minneapolis Healthy Living Initiative

- Collection of 18 nutrition, physical activity, and tobacco prevention strategies.
- Creating healthy environments where people live, work, learn, play, and receive health care.
- Funded in part by the Statewide Health Improvement Program (SHIP).



Minneapolis Healthy Food Shelf Network

A collection of food shelves and hunger relief organizations committed to increasing the amount of healthy foods available to individuals and families in need.



Minneapolis Healthy Food Shelf Network

Priority Areas

- Connect food shelves to healthy food sources
- Collectively promote healthy food donations
- Increase client demand for healthy food options

Activities

- Bi-monthly Network meetings
- Relationship building with local healthy food sources
- Marketing and PR support
- Technical assistance
- Evaluation



A Food Shelf Perspective: Waite House

- Find ways to make produce more exciting
 - Displays
 - Recipes
 - Quickly pull from internet, have few ingredients
 - Translated into Spanish
 - Prioritizing fridge space for items about to spoil
- Produce Distribution
 - Bag items ahead of time for easy selection
 - (i.e. all green peppers together instead of misc. bin)
 - Nutrition Education for folks waiting in line
 - Utilize volunteers

Healthy Food Procurement Options

- Ask donors to give healthy items
- Ask individual gardeners to "plant a row" for your food shelf
- Order free produce from Second Harvest
- Join Second Harvest's Food Rescue program
- Reach out to retail outlets for healthy items
- Purchase healthy food



Produce Merchandising

- □ Think F.R.E.S.H.
 - F=Foot Traffic Flow
 - R=Refrigeration
 - E=Ease of Shopping
 - S=Signage
 - H=Handling and Sanitation



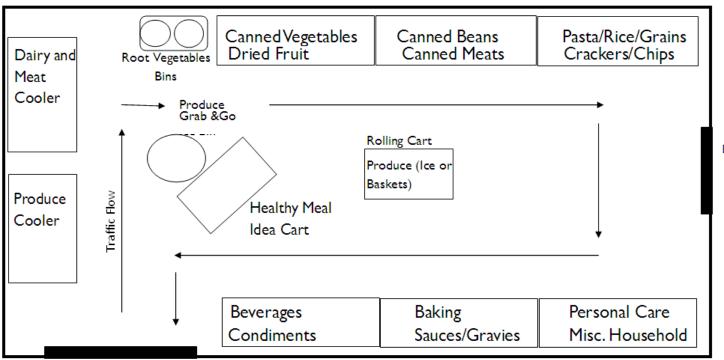
1. Foot Traffic Flow

- First Impressions
- Points of Entry and Exit
- Impulse Baskets
- Food Shelf Layout



Food Shelf Layout

Food Pantry Floor Plan Sample



Main Entrance



Exit

Refrigeration

Most produce can be displayed and stored under refrigeration, away from direct sunlight and misted with clean drinking water several times a day.







Quick Guide To Produce Refrigeration

Do NOT refrigerate and store away from direct light:

- Avocado
- Bananas
- Basil (store in clear plastic bags)
- Eggplants
- Garlic
- Ginger
- Jicama
- Mangoes
- Okra
- Onions
- Papaya

- Persimmons
- Pineapple
- Plantains
- Pomegranates (
- Pumpkins
- Russet Potatoes
- Taro Root
- Tomatillos
- Tomatoes
- Winter Squash
- Watermelons
- Yams/Sweet Potatoes



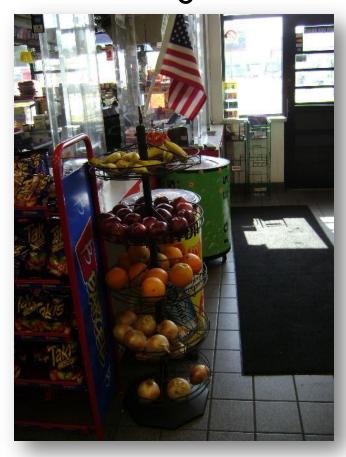
3. Ease of Shopping

- Visibility
- Shelf Heights
- Eye Level
- □ Grab & Go/ Weigh Station Baskets
- Facing and Stacking
- Customer Service
- Atmosphere



Grab & Go

Display healthy items near weigh station



Display healthy items together that can make a meal



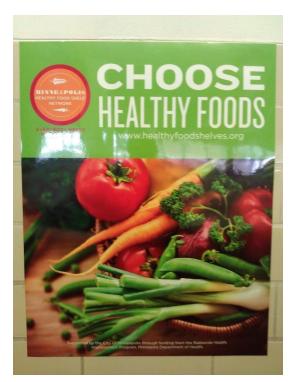
Shelving Resources

- Local places to shop for new and used shelving units include:
- Accent Store Fixtures:http://asfmn.com/index.html
- Craigslist
- Big-box stores (Target, Walmart, etc)



Signage









Healthy Food Promotional Package

Item	Quantity	Cost
12x2" Laminated Category Signs	11	\$25
22 X 28" Laminated "Choose Healthy Foods Poster"	2	\$8.00
3x5" Laminated Choose Me Shelf Talkers	10	\$6.50
8.5x11" Laminated Don't Forget Produce Sign	2	\$12
Recipe Cards	200	\$6.40
12 x 14 Shallow Singlecord Wicker Baskets W/O Handles	4	\$18.36
14 x 16 Shallow Singlecord Wicker Baskets WO Handles	4	\$19.56
Shipping Cost		\$10
Total		\$106.22



Signage Consistency

- Be consistent with signage and displays.
- Use the same color, font, and layout.
- Clear, legible, and quickly recognizable signs
- draw customer attention
- provide information



Highlight Healthy Recipes

Group healthy recipe items together with recipe card







5. Handling and Sanitation

- Cleanliness
- Safe Food Handling
- Rotation
- Produce Prep and Storage



Handling and Sanitation

- Rotation
- "First in, first out"
- Decrease Spoilage
- Increase Quality
- Gain a Fresh Reputation



Handling and Sanitation

Practice Safe Handling Procedures







Food Safety

- Fresh produce: a "non-potentially hazardous food"
- Be sure to refrigerate cut items
- MN Food Code
- □ Talk to your Regulatory Inspector

- Minnesota Department of Health, Minnesota Department of Agriculture. "Food Safety Guidelines Onsite
- Feeding Locations, Food Shelves and Food Banks." 2003.



A Note about Waste

- □ 25% of trash is food waste
- When possible, don't throw it out
- Contact Gardening Matters or your local community garden to have them collect food shelf items unsuitable for distribution



Questions?

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